

The Brook

BISTRO

Intros

Cheddar & Jalapeno Bread (v) £4.95

Welsh Salted Butter | Extra Virgin Olive Oil |
Fig & Date Balsamic Vinegar

Mixed Marinated Olives (v) (vg) (gf) £4.95

Extra Virgin Olive Oil | Fig & Date Balsamic Vinegar

Homemade Glamorgan Sausage (v) £4.95

Tomato & Chilli Chutney

Garlic Bread Honey (v) £3.95

Garlic Bread with Mozzarella Honey (v) £5.95

Garlic Bread with Brie Honey (v) £6.95

Main Courses

8oz Centre Cut Fillet Steak (gfa)

Triple Cooked Chips | Buttered Greens
(£12 Supplement)

10oz Sirloin Steak (gfa)

Triple Cooked Chips | Buttered Greens
(£10 Supplement)

12oz Rib Eye Steak (gfa)

Triple Cooked Chips | Buttered Greens
(£12 Supplement)

Oven Baked Herb Crusted Cod Loin (gf)

Crushed Garlic New Potatoes | Cockle Veloute
| Wilted Samphire | Dill Oil

Beef Burgers with Mature Welsh

Cheddar & Smoked Bacon (gfa)

Baby Gem | Tomato | Brioche Bun | Bistro Burger Sauce
| Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw

Korean Fried Chicken Burger (gfa)

Baby Gem | Spring Onion | Brioche Bun | Bistro Burger
Sauce | Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw

Halloumi & Portobello Mushroom (v) (gfa)

Baby Gem | Tomato | Brioche Bun | Spicy Chilli
Coleslaw | Skin on Rosemary Salted Fries

Sunday Lunch

Two Course £29.95 | Three Course £34.95

12pm – 6pm

Starters

Chicken Satay (gf)

Asian Slaw

Bruschetta (v) (vg) (n) (gfa)

Marinated Tomato | Onion | Garlic | Olive Oil |
Balsamic Vinegar Glaze | Pesto

Beetroot & Goats Cheese Salad (v) (vga) (gf)

Baby Gem | Spring Onion | Crème Fraiche | Apple |
Tomato | Cucumber

Soup of the Day (v)

Potato Roll

Breaded Calamari

Bloody Mary Sauce

Beef Brisket Croquettes

Paprika Infused Mayonnaise

Mushroom, Blue Cheese & Hot Honey (v) (gfa)

Toasted Jalapeno & Cheddar Bread

Oumph Vegan Burger (v) (vg) (gfa)

Baby Gem | Tomato | Bistro Burger Sauce | Vegan Bun
| Spicy Chilli Coleslaw | Skin on Rosemary Salted Fries

Aubergine, Courgette & Peppers

with Orzo Pasta (v) (vg) (gfa)

Rich Tomato | Fresh Chilli

The Roasts

All served with

Roast Potatoes | Homemade Yorkshire Pudding |
Cauliflower & Broccoli Cheese | Honey Glazed
Parsnips & Carrots | Red Cabbage | Sage & Onion
Stuffing | Buttered Swede | Homemade Gravy

Slow Cooked Beef Brisket (gfa)

Roast Chicken (gfa)

Slow Cooked Roast Lamb (gfa)

Glamorgan Sausages (v)

Apricot & Cranberry Nut Roast (v) (vga)

If you have any food intolerances or allergies, please bring this to the attention of your server. (gf) gluten free (gfa) gluten free available. (v) vegetarian (va) vegetarian available (vg) vegan (vga) vegan available (n) contains nuts. 10% Optional Service Charge